



The Marine Room

ELEGANT DINING ON THE SURF

Dinner Banquet Menu

\$ 50* per person – Tasting Style Menu

Appetizer (choice of one)

Fallbrook Blue Heron Farm Organic Greens

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

Maine Lobster Bisque

Golden Enoki, Pancetta, Meyer Lemon Cream, Sunflower Nigella Twist

Entrée (choice of one)

Pomegranate Cashew Crunch Organic King Salmon

Eggplant Tabouleh, Baby Bok Choy, Gooseberry, Buddha Hand Essence

Peri Peri Spiced Maine Diver Scallops

Thai Black Rice, Vanilla Braised Leek, Kohlrabi Sprouts, Jasmine Lemon Grass Infusion

Black Angus Center Cut Petite Filet

Tartufo Potato Timbale, Porcini Butter, Asparagus, Malbec Talamanca Pepper Sauce

Dessert (choice of one)

Dulce de Leche Caramel Cheesecake

Almond Shortbread, Star Anise Poached Pear, Mirabelle Sauce

Blue Sky Ranch Hibiscus Lemon Tart

Lavender Chantilly, Raspberries, Vanilla Meringue

* 18% service charge and applicable sales tax not included



The Marine Room

ELEGANT DINING ON THE SURF

Dinner Banquet Menu

\$ 65* per person

Appetizer (choice of one)

Pumpkin Seed Coated Blue Crab Cake

Buckwheat Noodle, La Quercia Cured Ham, Tangerine Lace, Açai Berry Infusion

Blue Heron Farm Magenta Salad

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

Maine Lobster Bisque

Golden Enoki, Pancetta, Meyer Lemon Cream, Sunflower Nigella Twist

Entrée (choice of one)

Almond Tatsoi Crusted Barramundi

8-Grain Rice, Honshemiji, Pepino Melon, Jasmine Lemon Grass Infusion

Hazelnut Dukkah Coated Jidori Chicken

Okinawa Potato, Haricot Vert, Shallot Confit, Marjoram Vya Vermouth Essence

Black Angus Center Cut Filet Mignon

Tartufo Potato Timbale, Porcini Butter, Asparagus, Malbec Talamanca Pepper Sauce

Dessert (choice of one)

Cobblestone Pie

Espresso and Vanilla Gelato, Chocolate Nuggets, Spiced Run Butterscotch

Toffee Liqueur Crème Brûlée

Pecan Blueberry Fricassee, Vanilla Bean Financier

Ibarra Aztec Chocolate Cake

Pineapple Confit, Agave Morello Cherry Coulis, Pepitas Crisp

* 18% service charge and applicable sales tax not included



The Marine Room

ELEGANT DINING ON THE SURF

Dinner Banquet Menu

\$ 78* per person

Appetizer (choice of one)

Bengali Cashew Spiced Wild Prawns

Red Quinoa, Pickled Mango, Ginger Tomato Marmalade, Aromatic Papadum

Brandt Farm Braised Beef Cheeks

Hazelnut Kabocha Tian, King Trumpet, Anise Crabapple, Late Harvest Petite Syrah Jus

Five Mushroom Bisque

Black Truffle Oil, Pancetta Crisp, Savory Date Biscotti, 20 Year Old Ambrosante

Entrée (choice of one)

Macadamia Butter Basted Maine Lobster Tail

Green Curry Leek Risotto, Boudin Blanc, Shaved Artichoke, Yuzu Saffron Essence

Sesame Peppered Organic Pompano

Thai Rice, Mango Daikon Salad, Avocado Beignet, White Port Hibiscus Sauce

Country Meadow Rack of Lamb

Violette Mustard, Pistachio, Wild Mushroom Spoonbread, Rosebud Jam, Sage Garnacha Reduction

Dessert (choice of one)

Gianduja Chocolate Mousse Crunch

Roasted Banana Crème Anglaise, Armagnac Griottes, Cardamom Sugared Plantain Chip

Apple and Tart Cherry Cobbler

Roasted Coconut Crème Fraîche Ice Cream, Cassia Hazelnut Crumble

“Trilogy”

Toffee Liqueur Crème Brûlée, Blue Sky Ranch Hibiscus Lemon Tart, Port Blackberry Sorbet

* 18% service charge and applicable sales tax not included



The Marine Room

ELEGANT DINING ON THE SURF

Dinner Banquet Menu

\$ 95* per person

Tasting Menu

Lobster Study

Vanilla Infused, Sesame Cone, Fennel Pollen Cappuccino, Petrossian Trout Caviar

Humboldt Fog Goat Cheese Brûlée

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

Fennel Pollen Diver Scallop

Green Curry Leek Risotto, Boudin Blanc, Shaved Artichoke, Yuzu Saffron Essence

Fiji Macadamia Spiced Steelhead

Red Quinoa, Bok Choy, Thyme Amaro Jus

Hazelnut Cocoa Nib Rubbed Cervena Elk Loin

Wattleseed, Boniato, Preserved Rhubarb, Tart Cherry, Cacao Nibs Port Gastrique

“Trilogy”

Toffee Liqueur Crème Brûlée, Blue Sky Ranch Hibiscus Lemon Tart, Port Blackberry Sorbet

* 18% service charge and applicable sales tax not included